



NIKUTEI  
FUTAGO



We have hand-selected the best seasonal dishes and paired them with their perfect Wagyu counterparts.

\$ 320

### **Dashidare Yaki**

A5 Hida Wagyu Sirloin, Red Rice Vinegar, Bonito Broth, Japanese Negi Leeks, Mitsuba

### **Temaki Sushi**

A5 Hida Wagyu Sirloin, Pickled Daikon, Aka-Shari Rice, Ariake Nori Seaweed

### **Zensai All Star**

Chef Seasonal Appetizers

### **Uni Sashimi**

Sea Urchin, A5 Miyazaki Wagyu Top Round, Wasabi, Shiso flowers

### **Washu-gyu Tongue**

Thick & Thin Sliced

### **Fillet**

A5 Miyazaki Wagyu, Nikushio, Wasabi, Tsukedare

### **10-Second Sirloin**

A5 Hida Wagyu Sirloin, Jidori Egg yolk

### **Nikutei Futago Kalbi**

A5 Miyazaki Wagyu Short Rib

### **Reimen**

Morioka Noodles, Yuzu Broth

### **Katsu Ni**

A5 Miyazaki Wagyu fillet cutlet, Jidori Egg, Onion, Mitsuba

### **Oshokuji**

Donabe Pot Niigata-Organic rice

### **Kanmi**

Shaved milk ice, seasonal fruit

- Sake and Wine Pairing available (\$140)